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Slow cooker Garlic Parmesan Chicken

Pasta

PREP TIME: 15 mins

COOK TIME: 6 hrs

TOTAL TIME: 6 hrs 15 mins

SERVINGS: 8

CALORIES: 835 kcal

INGREDIENTS

- 12 oz bottle of garlic parmesan wing sauce look for wild buffalo wings brand, I find this at Walmart or Albertsons
- 16 oz box of rotini pasta will be cooking on the stove top
- 1 cup diced sweet onion finely diced
- 2 lbs boneless skinless chicken breasts
- 1 cup whole milk
- 1 lb baby red potatoes quartered
- 8 oz cream cheese cubed
- 10.5 oz cream of chicken soup
- 1 cup Colby jack cheese shredded
- ½ cup heavy cream
- parsley for garnish

INSTRUCTIONS

- In a 6-8 quart crock pot, stir together milk, heavy cream, cream cheese, cream of chicken soup, garlic parmesan wing sauce, and Colby jack cheese.
- Once mixed well, stir in sweet onion and quartered red potatoes.
- Place chicken breasts into the crock pot in a single layer and use a spoon to scoop sauce over the chicken to completely coat it.
- Set your crockpot on high and cook for 4 hours or low for 6 hours.
- 20 minutes before the end of cook time, boil your noodles according to box instructions in a separate pot (usually 10 minutes). Drain well and set aside. Do not rinse your noodles.
- Using 2 forks, shred the chicken and mix thoroughly with the sauce.
- Add your boiled noodles to the crock pot and stir very well until all noodles are coated in sauce and shredded chicken.
- Top with chopped parsley and serve warm.

NOTES

- You can substitute the rotini pasta with any variation of noodles such as bowtie pasta, penne pasta, or cavatappi pasta.
- Thinking of adding the noodles uncooked to the slow cooker? It's best to boil your noodles outside of your crockpot towards the end of the cooking time. When added to the crockpot, the noodles tend to soak up the moisture that the rest of the dish needs to cook properly. This leaves you with dry chicken and burnt potatoes.

Nutrition Information

Here are the nutrition information for this recipe.

Nutrient	Amount
Calories	835kcal
Carbohydrates	62g
Protein	41g
Fat	46g
Saturated Fat	17g
Polyunsaturated Fat	13g
Monounsaturated Fat	11g
Trans Fat	0.01g
Cholesterol	151mg
Sodium	995mg
Potassium	991mg
Fiber	3g
Sugar	8g
Vitamin A	935IU
Vitamin C	7mg
Calcium	232mg
Iron	2mg